

40086 PASEO PADRE PARKWAY FREMONT, CA 94538 www.fremont.gov

*Vegetarian Option Available







MEALS ARE COOKED ON SITE

LUNCH APRIL 2005

LUNCH: 12:00 NOON

\$4:00 SENIORS Members:

Non-Members: \$5:00 Youngsters: \$6:00

Please speak to the Chef before 10am for special dietary needs.

SOLD:

FIRST-COME, FIRST-SERVED NO REFUNDS, NO EXCHANGES

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			Taco Salad Dessert	Lamb Stew, Salad Corn Bread Vegetable, Roll Dessert
4	Los Amigos 5	Baked Chicken Breast	7	Birthday Party 8
Swiss Steak With Mashed Potatoes, Salad Vegetable, Roll Dessert	Chili Rellenos Casserole, Vegetable, Salad, Roll, Dessert	With Dejon Mustard & Panko, Multi Grain Pilaf, Vegetable, Salad Roll, Dessert	Pork Chops, Baked Macaroni & Cheese Vegetable, Salad Roll, Dessert	Crab Cakes, Steamed Red Potatoes Cole Slaw, Roll Dessert
Pork Spare Ribs With B B Q Sauce, Potato Salad, Vegetable Roll, Dessert	Roast Beef With Horseradish Sauce Roasted Potatoes Vegetable, Salad Roll, Dessert	Chicken Italia With Polenta & Marinara Sauce, Vegetable Salad, Garlic Bread Dessert	Grilled Sole With Parmesan Crust Rice Pilaf, Vegetable Salad, Roll, Dessert	Flank Steak, Creamed Horseradish, Scalloped Potatoes, Vegetable Salad, Roll, Dessert
Assyrian Leg Of Lamb Rice Pilaf With Lentils & Dried Apricots, Salad Vegetable, Roll, Dessert	Chicken & Pasta In Alfredo Sauce, Salad Vegetable, Roll Dessert	Happy Birthday Morrie 20 Taco Salad Dessert	Snapper Meuniere Rice Pilaf, Vegetable Salad, Roll, Dessert	Meat Or Vegetable Lasagna, Garlic Bread Dessert
Garlic Chicken With Orzo, Vegetable, Salad Garlic Bread, Dessert	Beef & Vegetable Stew With Biscuits, Salad Dessert	Lamb With Garlic & Lemon, Saffron Rice With Parsley, Salad Vegetable, Roll Dessert	Sweet & Sour Fish Steamed Rice, Salad Vegetable, Roll Dessert	29 Roasted Tri Tip Baked Potato, Salad Vegetable, Roll Dessert

MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF FOODS. Please Note: If you take food home with you from the meal site, it is done at your own risk. Be sure to eat food or refrigerate it within 30 minutes of leaving the site. Reheat in a 350 degree oven until bubbly for 5 minutes. Discard any food left after 3 days.